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Easy Weeknight Recipes



from the home cooking collective!

Welcome!



I'm Karishma, and I'm so happy you're here! I've hand-selected a few of my favorite easy recipes on the blog to share with you.

Here at the Home Cooking Collective, we believe that cooking is the gourmet's act of self-care. I see cooking as an act of love and a form of relaxation. As such, you'll find a diverse collection of flavorful scratch-made recipes in this e-book.

My ultimate goal is to create delicious recipes to help spur moments of joy for you in the kitchen.

I hope you enjoy! -K

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Let's Get Cooking!



Kale Pasta

This shockingly easy, utterly tasty, and vibrant kale pasta sauce with olive oil and garlic is the ideal mid-week lunch or dinner. Recipe very slightly adapted from Joshua McFadden's Six Seasons Cookbook.

INGREDIENTS

- 2 cloves garlic, smashed and peeled
- Extra-Virgin Olive Oil
- Salt and black pepper
- 1 pound kale, thick ribs/tough stems removed
- 8 ounces dried pasta, such as rigatoni or pappardelle
- $\frac{3}{4}$ cup freshly grated Parmigiano-Reggiano cheese

INSTRUCTIONS

1. Set a large pot of salted water to a boil.
2. Sauté garlic in $\frac{1}{4}$ cup olive oil until golden and soft. Transfer the garlic mixture to a blender.
3. Boil kale in salted water for 5 minutes; then transfer to the blender.
4. Cook pasta in boiling water until al dente, reserving 1 cup of pasta water.
5. Blend kale, garlic mixture, and a little pasta water until smooth.
6. Toss pasta with half the sauce and cheese. Add more sauce if needed; adjust consistency with pasta water. Season with salt and pepper.
7. Serve pasta with remaining cheese and a drizzle of olive oil.



2 servings

1 hour

Calabrian Chili Pasta

This spicy Calabrian chili pasta is a delicious weeknight meal with notes of sweet fennel, tangy tomato, garlic, onion, and spicy Calabrian chili. The sauce is honestly addicting!

INGREDIENTS

- ¼ cup extra virgin olive oil
- 1 medium onion, finely diced
- ½ medium fennel bulb, finely diced
- 6 garlic cloves, minced
- 1 tablespoon Calabrian chili paste
- ¼ cup tomato paste
- 1 tablespoon honey
- 1 teaspoon white vinegar
- 8 ounces dried pasta
- ¼ cup Parmigiano-Reggiano cheese, finely grated

INSTRUCTIONS

1. Bring a large pot of salted water to a boil.
2. In a Dutch oven, heat oil, onion, fennel, and garlic over medium-low heat. Sauté for 15 minutes until soft, avoiding browning.
3. Add 1 tbsp chili paste and salt to vegetables; sauté 1-2 minutes until fragrant.
4. Mix in tomato paste and honey; sauté 4-5 minutes until caramelized. Off heat, add vinegar.
5. In boiling water, cook 8 oz pasta until al dente, reserving ¾ cup pasta water.
6. Combine pasta, sauce, and pasta water over medium heat; cook 1-2 minutes until the sauce clings to the pasta. Season with salt to taste.
7. Garnish with ¼ cup Parmigiano-Reggiano and serve.



2 servings
30 minutes

Blistered Tomato Pasta

This blistered tomato pasta is salty, sweet, and a little bit tangy from pops of cherry tomatoes, pecorino romano cheese, and fresh basil.

INGREDIENTS

- 1 pound cherry tomatoes
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- ½ teaspoon red pepper flakes, or more to taste
- 4 cloves garlic, finely minced
- 1 anchovy fillet, drained (optional)
- 8 ounces dried pasta
- ¼ cup fresh basil, cut into thin ribbons
- ¼ cup pecorino-romano cheese, freshly grated (plus more for serving)
- Salt and black pepper, as needed

INSTRUCTIONS

1. Halve half of the cherry tomatoes and leave the rest whole. Set aside.
2. In a large skillet set over medium-low heat, sauté olive oil and red pepper flakes until sizzling. Add garlic and anchovy fillet and sauté for 2 minutes until aromatic, breaking up the anchovy.
3. Add all the cherry tomatoes, stir, and simmer for 8-10 minutes until they wrinkle and burst.
4. Bring a large pot of salted water to boil. Cook pasta until just barely al dente. Reserve ½ cup pasta water.
5. Break up some of the tomatoes to help release their juices and create a sauce for the pasta to cling to. Add half of the basil and simmer for 2 minutes or until the sauce thickens.
6. Drain pasta, transfer to the sauce, and toss to combine. Add about ¼ cup of pasta water (or more as needed) to loosen the sauce. Continue tossing until the sauce clings nicely to the sauce.
7. Remove from the heat, stir in cheese, and season with salt and pepper.
8. Divide the pasta amongst serving bowls and top with a bit of olive oil and more grated pecorino cheese. Enjoy!



2 servings
25 minutes

Maple Balsamic Brussels

These 30-minute maple balsamic Brussels sprouts are full of sweet, tangy, and peppery flavor and come together with just a few simple pantry ingredients.

INGREDIENTS

- 1 teaspoon fennel seeds, optional
- 10 ounces Brussels sprouts, ends trimmed and halved lengthwise
- 2 tablespoons extra-virgin olive oil
- ½ teaspoon Diamond-Crystal Kosher Salt, or ¼ teaspoon Morton Kosher Salt or Sea Salt
- Freshly ground black pepper
- 1 tablespoon pure maple syrup
- 1 tablespoon balsamic vinegar

INSTRUCTIONS

1. Set two racks in the bottom-third and upper-third of the oven, and preheat to 425°F/218°C.
2. In a mortar and pestle, pound fennel seeds until lightly crushed.
3. In a large heatproof bowl, toss Brussels sprouts with crushed fennel, extra-virgin olive oil, salt and lots of freshly ground black pepper.
4. Line a large baking sheet with parchment paper, and arrange seasoned sprouts in an even layer, cut side up. Set the large bowl aside (you will use it again later).
5. Bake for 10 minutes on the bottom rack, then flip, and bake an additional 5-8 minutes until they're nicely browned, caramelized, and tender on both sides.
6. Transfer the sprouts to the large bowl, and toss with maple syrup and balsamic vinegar.
7. **Broil (optional):** For additional caramelization, turn your broiler on 'HI'. Remove the parchment paper from the baking sheet, and arrange the sprouts cut-side up in a single layer. Broil on the top rack for 30 seconds - 1 minute.
8. Taste the Brussels sprouts and adjust seasoning as needed. It should taste sweet, tangy, salty, and a bit spicy from the black pepper. Serve immediately.



Smash Burger Sauce

This easy, creamy and tangy make-ahead smash burger sauce is inspired by the classic Shake Shack sauce recipe.



INGREDIENTS

- ½ cup full-fat mayonnaise, such as Hellman's or Kewpie Mayo
- 1 tablespoon dijon mustard
- 2 teaspoons ketchup
- 1 teaspoon kosher dill pickle brine
- ⅛ teaspoon cayenne pepper
- Salt and Black pepper

INSTRUCTIONS

1. Mix mayonnaise, dijon mustard, ketchup, kosher dill pickle brine, and cayenne pepper in a small bowl until combined.
2. Taste and season with salt and black pepper.
3. Leftover sauce can be stored in an airtight container in the fridge for up to 1 week.

Impossible Smash Burgers

4 servings
20 minutes

These vegetarian smash burgers are a delicious take on the classic, starring crispy smashed Impossible meat patties and all the fixings.

INGREDIENTS

- 12 ounces Impossible Beef burger meat, avoid using pre-formed patties, thawed if frozen
- Salt and black pepper
- ½ small white or yellow onion
- 2 tablespoons neutral oil, such as canola oil or peanut oil, divided
- 4 slices American cheese
- 1 tablespoon unsalted butter
- 4 hamburger buns
- Smashburger sauce, or your sauce of choice (ketchup, mustard, etc.)
- Dill pickles, thinly sliced into coins
- 4 pieces crisp, crunchy lettuce

INSTRUCTIONS

1. Divide meat into 4 equal-sized portions. Loosely form into thick, puck-shaped patties (at least ¾-inch thick).
2. Generously sprinkle salt and black pepper on both sides of each patty.
3. Peel and very thinly slice ½ of a small onion into half moons. Top each patty with the onion slices.
4. Place a large cast-iron skillet over medium-high heat with 1 tablespoon of oil. When the oil begins to smoke, carefully transfer two patties to the skillet, onion side up. Firmly smash down each patty with a metal spatula until very thin, about the width of the burger buns.
5. Cook, undisturbed, for 2-3 minutes or until the bottom of the patty is evenly browned. Use the metal spatula to firmly scrape the bottom of the patty off the pan, and flip. Place a slice of American cheese on each patty, and cook for 1-2 minutes, until the patty is browned on both sides, the cheese is melted, and the onions are nicely browned. While the patties cook, toast the buns.
6. Reduce the heat to low, then remove the patties from the pan and transfer to a plate. Cover with another other plate to keep warm.
7. Add the remaining tablespoon of oil to the pan and increase the heat back to medium-high. Once the oil begins to shimmer, cook the remaining two patties. Transfer to the plate, then get ready to assemble your burgers.
8. Spread the smashburger sauce (or sauce of your choice) on the top burger bun. Top with dill pickles. Top the bottom burger bun with the lettuce and the burger patty with the onions.
9. Stack the burger together and serve immediately.



4 servings
20 minutes

Pan-Fried Mushrooms

These pan-fried oyster mushrooms are crispy, meaty, and so buttery. They're seared until golden-brown, then tossed in rosemary butter.

INGREDIENTS

- 1 pound fresh oyster mushrooms
- Neutral frying oil, such as canola, grapeseed oil, or peanut oil
- Salt and black pepper
- 2 tablespoons unsalted butter
- 2 sprigs fresh rosemary
- 1 Lemon, optional



INSTRUCTIONS

1. Clean, trim, and separate any clusters into individual mushrooms. Pat dry to remove any excess moisture. Set aside a large paper towel-lined plate.
2. Add oil to a large skillet set over medium-high heat. Once oil is shimmering, add mushrooms in a single, even layer (you will need to do this in batches).
3. Do not touch the mushrooms for at least 2 minutes, then flip one of the mushrooms with the tongs. If it looks deeply golden-brown in color, it's ready. Depending on the type of stovetop you have, this may take up to 8 minutes.
4. Flip the rest of the mushrooms, then cook for another 2-3 minutes until both sides are deeply golden-brown and crispy. Transfer the mushrooms to the paper towel lined plate and sprinkle generously with salt and black pepper.
5. Repeat the frying process with the remaining mushrooms, adding more oil as necessary to coat the bottom of the pan. Transfer the rest of the mushrooms to the plate and turn the heat off.
6. Carefully wipe the pan clean, add the butter and rosemary sprigs, and set over medium-low heat. Once melted, add the mushrooms back into the pan and saute for a minute or two until fully coated. Season again with salt and pepper.
7. Remove from the heat and transfer mushrooms to a serving plate. Serve immediately with a squeeze of lemon (if desired).

Turkey Lentil Soup

A hearty cold-weather soup brimming with warm spices, turkey, lentils, and fresh herbs.

INGREDIENTS

- ½ cup dried French green lentils, such as Puy lentils
 - 2 tablespoons extra-virgin olive oil
 - 3 cloves garlic, thinly sliced
 - 1 (1-inch) piece ginger, peeled and minced
 - 1 small onion, finely diced
 - ½ pound lean ground turkey
 - Salt and black pepper
 - 2 tablespoons tomato paste
 - 1 teaspoon red chili powder, such as Kashmiri chili powder
 - 1 teaspoon Chinese five spice
 - 1 teaspoon ground coriander
 - ¼ teaspoon ground turmeric, optional
 - 4 cups chicken broth
 - 2 cups loosely packed baby spinach leaves, or other hearty greens
- For serving:
- 1 lime
 - ½ cup cilantro, finely chopped
 - ½ cup fresh mint, finely chopped
 - ¼ cup finely diced red onion

INSTRUCTIONS

1. Rinse and drain the lentils, then place into a medium bowl. Cover with hot water and allow to soak while you prepare the rest of the dish.
2. Set a large pot over medium heat and add oil. Sauté the garlic and ginger until aromatic, about 1 minute. Add the onion, and sauté for 5-7 minutes until golden brown and softened.
3. Add the turkey, breaking it up into bite-sized pieces with a wooden spoon. Allow to sear on one side, about 3-5 minutes, until nicely browned. Stir and continue cooking until meat is no longer pink. Season with a generous pinch of salt and pepper.
4. Add the tomato paste and sauté for 1-2 minutes until the color turns from bright red to brick red and begins to caramelize on the sides of the pan. Stir in the spices, toss to coat, and pour in the broth.
5. Meanwhile, drain the lentils and add to the pot. Bring to a boil, then lower the heat and simmer for 15-20 minutes until the lentils are tender.
6. Over low heat, add the spinach, and stir to wilt the greens. Squeeze in the juice of ½ a lime, and season to taste with additional salt, pepper, or lime juice as desired.
7. Divide soup amongst serving bowls and top with herbs and red onion. Serve hot.

Salmon Meunière

This quick weeknight dinner features crispy salmon fillets prepared a la meunière in a French brown butter sauce with lemon, capers, shallots, and herbs.

INGREDIENTS

- 1 lemon
- 2 (6-ounce) salmon fillets
- Salt and black pepper
- 2 tablespoons all-purpose flour
- 2 tablespoons unsalted butter
- 1 tablespoon extra-virgin olive oil
- 1 small shallot, finely minced
- 1 tablespoon capers, drained
- 2 tablespoons chopped fresh parsley

INSTRUCTIONS

1. Zest 1 lemon, then cut it in half. Juice half the lemon and cut the other half into serving wedges. Set aside.
2. Pat the fillets dry with paper towels, then season with salt and pepper. Spread flour on a plate. Coat the sides and flesh (not the skin) of the fillets in flour, dusting off the excess.
3. Place each fillet skin-side down in a large non-stick skillet. Set over medium heat, and cook, undisturbed, until the salmon is almost cooked through, the skin is very crispy, and the fish easily releases from the pan (about 10 - 12 minutes).
4. Gently flip and cook, about 1 - 2 minutes longer until cooked to your desired temperature. Remove fish to a plate and set aside to rest, skin-side up.
5. Turn the heat off, and melt 2 tablespoons unsalted butter. Set over medium-low heat, and add olive oil, shallots, and capers. Saute for 3-4 minutes until the shallot has softened. Continue cooking until the butter is golden brown and smells nutty.
6. Stir in the lemon zest and juice, and season with salt and pepper.
7. Divide sauce amongst two serving plates and top with salmon. Garnish with chopped fresh parsley alongside lemon wedges. Enjoy!



TIP: MAKE SURE THE SKIN IS MAKING GOOD CONTACT WITH THE PAN BY PRESSING FIRMLY ON EACH FILLET WITH YOUR SPATULA.

4 servings
50 minutes

Mascarpone Polenta

As if polenta couldn't get any better, the addition of mascarpone provides a rich creaminess to this dish. Serve it alongside a hearty ragu or a refreshing salad for a weeknight dinner!

INGREDIENTS

- 1 cup medium grind yellow cornmeal
- 3 to 3 ½ cups water, chicken stock, or vegetable stock
- 1 ½ cups milk, for a lighter polenta, replace the milk with water
- 1 teaspoon kosher salt, plus more as needed
- Black pepper
- 2 tablespoons unsalted butter, divided
- ½ cup finely grated parmigiano-reggiano cheese
- ½ cup mascarpone cheese

INSTRUCTIONS

1. Preheat the oven to 350 °F or 177 °C. In a heavy oven-safe pot, combine cornmeal, 3 - 3 ½ cups water (3 ½ cups yields a softer, looser finish), milk, salt, and a generous pinch of black pepper in a pot. Whisk for a few seconds until cornmeal is incorporated into the liquids. Top with 1 tablespoon butter.
2. Place the pot in the oven and bake for 30 minutes, covered. Carefully remove the cover and stir the polenta with a wooden spoon. Bake the polenta, covered, for an additional 15 minutes, then check for doneness. When done, the polenta should have absorbed all the water and had a creamy consistency. The grains should feel tender without being gritty.
3. If the polenta still tastes gritty and/or not all of the water has been absorbed, continue baking until cooked through, checking every 5-10 minutes. It may take an additional 30 minutes, depending on the type of polenta you have. Season with salt.
4. Once the polenta is cooked through, remove from the oven. Immediately whisk in the ½ cup mascarpone cheese, ½ cup finely grated parmigiano-reggiano cheese, and remaining tablespoon of butter. Stir until the mascarpone is fully melted. Serve immediately.



**TIP: IF THE
POLENTA IS
COOKED THROUGH
BUT FEELS TOO
THICK, YOU CAN
THIN IT OUT WITH
WATER TO YOUR
DESIRED
CONSISTENCY.**